



RECIPE OF THE MONTH

St Valentine's Day Shortbread

These pretty heart-shaped shortbread biscuits make a wonderful St Valentine's Day gift to share with your loved-one.

Ingredients:

- 150g plain flour
- 100g butter
- 50g caster sugar

Optional for Decoration:

- 150g Royal icing sugar
- red food colouring

You will also need a heart-shaped cutter

Method

- Pre-heat the oven to 180°C/gas 4
- Line a baking tray with baking parchment
- Add the flour and butter to a bowl and rub together with your hands until it forms crumbs
- Add the caster sugar and squeeze the mixture together until it binds together like a dough
- Roll the dough out on a lightly floured surface and using the heart shaped cutter gently press out 9 biscuits
- Place the biscuits on a baking sheet and bake for 20 minutes or until golden brown
- Allow to cool on the baking tray for 10 minutes before transferring to a cooling rack to cool completely
- Mix the Royal icing sugar with water as directed on the packet. Place half in a small bowl and add a little red food colouring.
- Place the icings in two small piping bags and decorate the heart-shaped shortbread biscuits as desired. Leave to set for 1-2 hours.